

COOK II

DESCRIPTION OF WORK

This is skilled work in preparing and cooking a major portion or all of a meal in an institutional kitchen. Employees are usually responsible for either general meat or vegetable preparation although these two functions may be combined. Work is performed in accordance with menus prepared and quantities provided by the dietary staff for each meal and requires skill in determining cooking times for various food items in order to complete all portions of the meal at the prescribed serving time. Work is reviewed by a supervisor to determine that food is properly prepared according to schedule and that food is not wasted.

EXAMPLES OF DUTIES PERFORMED

Assists in the preparation of a complete meal by cooking vegetables or meats in a large kitchen, or both in small general kitchen; starts the cooking process, seasons, observes while cooking, adjusts temperature controls to increase or decrease cooking time, removes when done, and places food in warming devices.

May cut quarters, halves, and whole carcasses of beef, pork, veal, and lamb into steaks, chops, roasts, and other cuts; clean and cut up poultry and fish; grind meat for hamburger or sausage; slice bacon and other meats and maintain meat cutting equipment.

May examine supplies to determine that quantities are sufficient to supply food needs, and requisition additional or different commodities if items on the menu are not available in sufficient quantities.

Follows standard recipes and combines ingredients to make proper dishes and prepares necessary liquids or ingredients in which to dip meat prior to frying, roasting, or broiling; prepares gravies or sauces for meat and vegetable dishes.

May supervise and instruct subordinate cooks in proper food preparation and cooking methods.

Assists in cleaning of the kitchen and the serving of food.

Performs related duties as required.

RECRUITMENT STANDARDS

Knowledges, Skills, and Abilities

Considerable knowledge of methods of preparation and cooking of food in quantity lots.

Considerable knowledge of the uses and adaptabilities of the various pieces of equipment including steam pots, ovens, and deep fryers.

General knowledge of the amounts of raw food needed to supply the number of persons to be served and of items which may be substituted for those on the menu.

General knowledge of the standard tools, methods, and practices used in meat cutting.

Ability to instruct subordinate cooks in proper cooking methods and to direct the activities of a small number of food service workers.

Ability to maintain high standards of personal cleanliness as well as food sanitation.

Ability to interpret and follow standard recipes and prescribed menus as well as specific oral and written instructions.

Minimum Education and Requirement

Education and/or experience in food preparation that is directly related to the job and consistent with accepted practices of the trade equivalent to two years of experience in a commercial and/or institutional setting.

Special Requirement

Possession of or ability to secure a valid health certificate issued by the County Health Department if required by the employing agency.